



M E N U

SURF  AIR  
WEDDINGS



# Cocktail Package

## CANAPE'S

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*Choice of 2 x cold and 1 x hot item:*

### **COLD OPTIONS**

Caprese crostini  
Cajun crab salad spoons  
Prosciutto melon & mint  
Cured salmon & pickled ginger on cucumber  
Seared beef, wakame salad & wasabi spoons  
Greek salad lollipops  
Cherry tomato & basil bruschetta

### **HOT OPTIONS**

Pork and fennel sausage rolls  
Porcini mushroom arancini with roasted garlic aioli  
Texas beef brisket spoons  
Confit leek & camembert tart  
Chorizo & haloumi lollipops  
Lemon pepper & wakame dusted squid skewers  
Grilled halloumi with lemon & paprika



## GRAZING TABLE

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Selection of local and imported cheese, crackers, olives, fresh fruits, breads, dried fruit, nuts and assorted dips

## SUBSTANTIAL CANAPE'S

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*Choice of 2 item's:*

Pale Ale Battered Barramundi with tartare & lemon  
Asian pork belly bites with coconut rice & sesame glaze  
Cheeseburger slider with fries  
Portobello & porcini mushroom risotto  
Kalamata olive, sundried tomato & baby spinach pasta salad  
Thai green chicken curry with green beans & ginger rice

## DESSERT

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Your wedding cake served on platters with freshly whipped cream and berry coulis

# Plated Package

## CANAPE'S

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*Choice of 2 x cold and 1 x hot item:*

### COLD OPTIONS

- Caprese crostini
- Cajun crab salad spoons
- Prosciutto melon & mint
- Cured salmon & pickled ginger on cucumber
- Seared beef, wakame salad & wasabi spoons
- Greek salad lollipops
- Cherry tomato & basil bruschetta

### HOT OPTIONS

- Pork and fennel sausage rolls
- Porcini mushroom arancini with roasted garlic aioli
- Texas beef brisket spoons
- Confit leek & camembert tart
- Chorizo & haloumi lollipops
- Lemon pepper & wakame dusted squid skewers
- Grilled halloumi with lemon and paprika



## ENTRÉE & MAIN'S

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*Served alternate drop – choose two options per course*

### ENTRÉE

- Prawn & avocado mousse bruschetta with balsamic glaze
- Leek & feta tartlets
- Sesame pork with crispy noodles
- Smoked salmon roulade with pistachio and orange salad
- Caprese salad with heirloom tomatoes, raw mozzarella, basil leaves, evoo, cracked pepper
- Handmade braised beef shin tortellini served with port wine and bone broth

### MAIN

- Chicken mignon with sweet potato mash, broccolini and choron sauce
- Twice cooked pork belly with garlic and herb mash, asparagus and apple cider reduction
- Petite eye fillet with spinach galette potato, glazed baby carrots and red wine jus
- Salmon saltimbocca and cous cous and cranberry salad
- Crispy skin barramundi with high top potato rosti, broccolini & beans
- Braised lamb shank with green beans, creamy polenta and red wine jus

## DESSERT

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Your wedding cake plated, served with freshly whipped cream and berry coulis

# Deluxe Package

## CANAPE'S

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*Choice of 4 items:*

### **COLD OPTIONS**

Caprese crostini  
Cajun crab salad spoons  
Prosciutto melon & mint  
Cured salmon & pickled ginger on cucumber  
Seared beef, wakame salad & wasabi spoons  
Greek salad lollipops  
Cherry tomato & basil bruschetta

### **HOT OPTIONS**

Pork and fennel sausage rolls  
Porcini mushroom arancini with roasted garlic aioli  
Texas beef brisket spoons  
Confit leek & camembert tart  
Chorizo & haloumi lollipops  
Lemon pepper & wakame dusted squid skewers  
Grilled halloumi with lemon and paprika

*Choice of Plated Menu or Premium Modern Australian Buffet*

## PLATED

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*Served alternate drop – choose two options per course:*

### **ENTRÉE**

Prawn & avocado mousse bruschetta with balsamic glaze  
Leek & feta tartlets  
Sesame pork with crispy noodles  
Smoked salmon roulade with pistachio and orange salad  
Caprese salad with heirloom tomatoes, raw mozzarella, basil leaves, evoo, cracked pepper  
Handmade braised beef shin tortellini served with port wine and bone broth

### **MAIN**

Chicken mignon with sweet potato mash, broccolini and choron sauce  
Twice cooked pork belly with garlic and herb mash, asparagus and apple cider reduction  
Petite eye fillet with spinach galette potato, glazed baby carrots and red wine jus  
Salmon saltimbocca and cous cous and cranberry salad  
Crispy skin barramundi with high top potato rosti, broccolini & beans  
Braised lamb shank with green beans, creamy polenta and red wine jus

# Deluxe Package

## PREMIUM MODERN AUSTRALIAN BUFFET

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Selection of crusty oven fresh dinner rolls  
Crispy skinned barramundi with avocado salsa  
Barbequed leg of lamb with chimmi churri  
Jerk marinated chicken breast topped with tzatziki  
Creamy potato bake with gremolata and paprika  
Medley of vegetables tossed through lemon juice and olive oil  
Quinoa tabouleh  
Fresh garden salad  
Pumpkin, spinach, feta and macadamia salad

## DESSERT

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Your wedding cake served plated or on platters with freshly whipped cream and berry coulis



# Beverage Packages

## SILVER PACKAGE

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**2 Hours | \$38 per person**

Additional hour(s) | \$12 per person per hour

### SPARKLING

Mr Mason Sparkling Cuvee

### WHITE WINE

Dottie Lane Sauvignon Blanc

Scotchmans Hill The Hill Chardonnay

### ROSE

Hearts Will Play Rose

### RED WINE

Henry & Hunter Shiraz Cabernet

Pirathon Blue Shiraz

### BEER

Hahn Super Dry 3.5%

Toohey's New

## GOLD PACKAGE

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**2 Hours | \$48 per person**

Additional hour(s) | \$12 per person per hour

### SPARKLING (Choice of 1)

Hare & Toroise Prosecco NV

Chandon Blanc de Blancs NV

### WHITE WINE (Choice of 2)

Spy Valley Sauvignon Blanc

Penfolds Max's Chardonnay

Paloma Riesling

The Pass Pinot Gris

T'Gallant Juliet Moscato

### ROSE

Marquis de Pennautier Rose

### RED WINE (Choice of 2)

Wickhams Roas YV Pinot Noir

Jim Barry The Atherley Shiraz

Brokenwood 8 Rows Caberet Merlot

### BEER

Hahn Super Dry 3.5%

Toohey's New

James Squire Fifty Lashes Pale Ale

Eumundi Ginger Beer





